



ARGIANO Brunello di Montalcino 2017



vinous

92 POINTS



The 2017 Brunello di Montalcino is incredibly exotic in both spice and floral tones, and an intense wave of cherry and raspberry preserves mixes with hints of tangerine and cocoa that pull you close. This is so deep and fleshy yet energetic in feel, boasting a core of bright acidity that enlivens the experience and motivates the tart wild berries, zesty citrus and inner rose tones. Light tannins linger, yet the 2017 remains juicy and fun, delivering gobs of immediate pleasure though lasting notes of red currant, licorice and clove. Sadly, there will be no Vigna del Suolo from 2017, as all of that juice was added to bolster the Brunello. Even so, production was down by 35%.



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